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12. FKT-2-PCT
(15R 2)

XP-002253204

AN - 2001-497458 [55]
AP - CN20000128110 20001201
CPY - LINH-I
DC - D13
DR - 0419-U 1740-U
FS - CPI
IC - A23L2/38 ; A23L2/60
IN - JIN D; LIN H
MC - D03-H01G
PA - (LINH-I) LIN H
PN - CN1296783 A 20010530 DW200155 A23L2/38 000pp
PR - CN20000128110 20001201
XA - C2001-149465
XIC - A23L-002/38 ; A23L-002/60
AB - CN1296783 NOVELTY - A pine needle beverage is prepared from pine needles, white sugar, potassium sorbate, citric acid, essence and water through choosing pine needles, crushing pine needles, fermentation, filtering, homogenization and sterilization. Its advantages are unique taste, good enjoyment to drink it, rich nutrients and health-care function.
- (Dwg.0/0)
IW - PINE LEAF BEVERAGE PREPARATION PROCESS
IKW - PINE LEAF BEVERAGE PREPARATION PROCESS
INW - JIN D; LIN H
NC - 001
OPD - 2000-12-01
ORD - 2001-05-30
PAW - (LINH-I) LIN H
TI - Pine leaf beverage and its preparing process